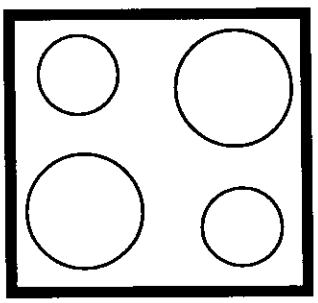
INSTRUCTIONS FOR USE

and installation instructions

GB



GMS 755.0 E

Küppersbusch

ALLERFEINSTE KÜCHENTECHNIK

⚠ Important Safety Information

You MUST read hese warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department

Installation

- This hob must be installed by qualified personnel, according to the manufacturer's instructions and to the relevant British Standards.
- Any gas installation must be carried out by a registered CORGI installer.
- Remove all packaging before using the hob.
- Ensure that the gas and electrical supply complies with the type stated on the rating plate, located near the gas supply pipe.
- Do not attempt to modify the hob in any way.

Child Safety

- This hob is designed to be operated by adults. Do not allow children to play near or with the hob.
- The hob gets hot when it is in use.
- Children should be kept away until it has cooled.
- Children can also injure themselves by pulling pans or pots off the hob.

During Use

- This hob is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- When in use a gas cooking appliance will produce heat and moisture in the room in which it has been installed. Ensure there is a continuous air supply, keeping air vents in good condition or installing a cooker hood with a venting hose.
- When using the hob for a long period time, the ventilation should be improved, by opening a window or increasing the extractor speed.
- Do not use this hob if it is in contact with water. Do not operate the hob with wet hands.
- Ensure the control knobs are in the 'OFF' position when not in use.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooking appliance.
- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.
- Never leave the hob unattended when cooking with oil and fats.
- Never use plastic or aluminium foil dishes on the hob.
- Perishable food, plastic items and areosols may be affected by heat and should not be stored above or below the hob unit.

Service

- This hob should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

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Guide to Use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

Step by step instructions for an operation

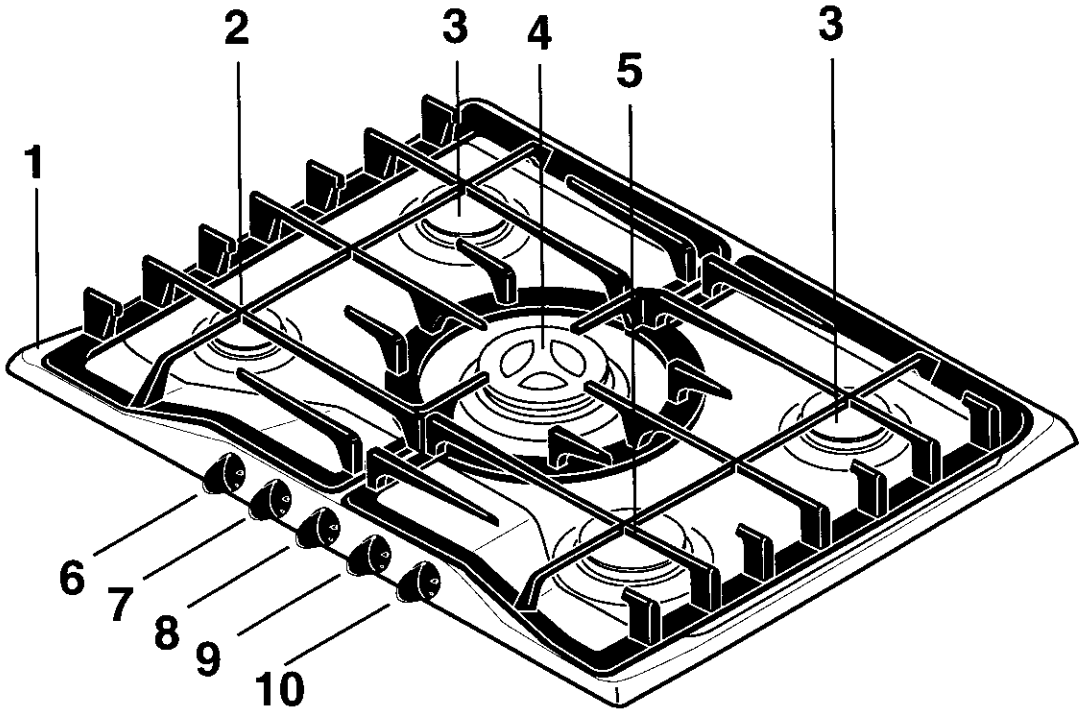
Hints and Tips

CE This appliance complies with the following **E.E.C. Directives:**

* **73/23 - 90/683** (Low VoltageDirective);
* **93/68** (General Directives);
* **89/336** (Electromagnetical Compatibility Directive);
* **90/396** (Gas Appliances),

and subsequent modifications

Description of the Hob



1. Hob Top
2. Auxiliary Burner
3. Semi-rapid Burners
4. Ultra-rapid Double-crown Burner
5. Rapid Burner
6. Control knob for front left burner (auxiliary)
7. Control knob for back left burner (semi-rapid)
8. Control knob for central burner (ultra-rapid)
9. Control knob for back right burner (semi-rapid)
10. Control knob for front right burner (rapid)

INSTALLATION

⚠ Any gas installation must be carried out by a registered CORGI installer, and in accordance with existing rules and regulations.

The relevant instructions are to be found in the second section of this manual.

⚠ Please, ensure that, once the hob is installed, it is easily accessible for the engineer in the event of a breakdown.

WHEN THE HOB IS FIRST INSTALLED

⚠ Once the hob has been installed, it is important to remove any protective materials, which were put on in the factory.

Operation

HOB BURNERS

This hob is provided with a safety device, which will stop the gas flow if the flame accidentally goes off during cooking.

To light a burner, turn the relevant control knob anticlockwise to the maximum position, then push it down to ignite the burner. Upon ignition, keep the knob pushed down about 5 seconds, then adjust the flame as required.
If the burner does not ignite, turn the control knob to zero, and try again.

To ensure maximum burner efficiency, you should only use pots and pans with a flat bottom fitting the size of the burner used (see table).

Burner	minimum diameter	maximum diameter
Ultra-rapid (Double-crown)	180 mm.	260 mm.
Large (rapid)	180 mm.	260 mm.
Medium (semi-rapid)	120 mm.	220 mm.
Small (Auxiliary)	80 mm.	160 mm.

If you use a saucepan which is smaller than the recommended size, the flame will spread beyond the bottom of the vessel, causing the handle to overheat.

As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering.

Take care when frying food in hot oil or fat, as the overheated splashes could easily ignite.

If the control knobs become difficult to turn, please contact your local Service Centre.

Maintenance and Cleaning

⚠ *Before any maintenance or cleaning can be carried out, you must **DISCONNECT** the hob from the electricity supply.*

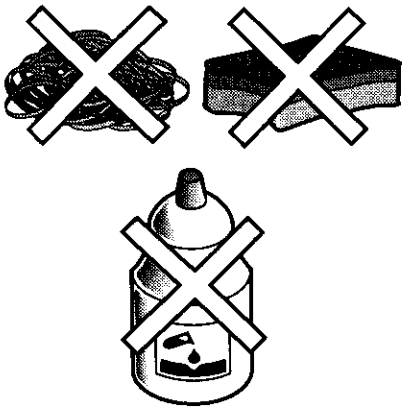
The hob is best cleaned whilst it is still warm, as spillage can be removed more easily than if it is left to cool.

The Hob Top

Regularly wipe over the hob top using a soft cloth well wrung out in warm water to which a little wasing up liquid has been added. Avoid the use of the following:

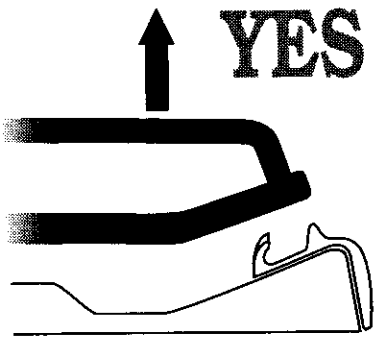
- household detergent and bleaches;
- impregnated pads unsuitable for non-stick saucepans;
- steel wool pads;
- bath/sink stain removers.

Should the hob top become heavily soiled, it is recommended that a cleaning product such as Hob Brite or Bar Keepers Friend is used.



Pan Supports

The hob has cast iron pan supports.
Take care when removing them. They are fair heavy and could damage the hob or your kitchen furniture if you let them fall down.
To keep the pan supports in the correct position, they are hooked into hinges at the back of the hob. When removing the pan supports, lift them up as shown in the diagram. Never turn the pan supports on the hinges, this could damage them.
Wash the pan supports using hot soapy water. If necessary, a paste cleaner or a soap impregnated steel wool pad can be used with caution.

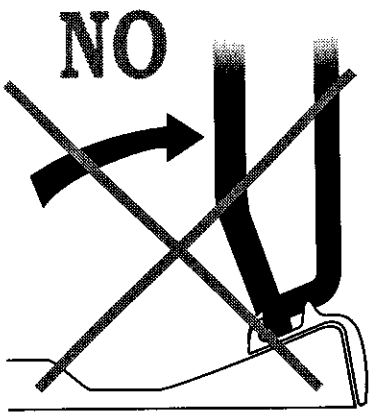


The Burners

The burner caps and crowns can be removed for cleaning.

Wash the burners taps and crowns using hot soapy water, and remove marks with a mild paste cleaner. A well moistened soap impregnated steel wool pad can be used with caution, if the marks are particularly difficult to remove.

After cleaning, be sure to wipe dry with a soft cloth.



Something Not Working?

If the hob is not working correctly, please carry out the following checks before contacting your local Service Force Centre.

SYMPTOM	SOLUTION
■ There is no spark when lighting the gas	◆ Check that the unit is plugged in and the electrical supply is switched on ◆ Check that the RCCB has not tripped (if fitted) ◆ Check the mains fuse has not blown ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.
■ The gas ring burns unevenly	◆ Check the main jet is not blocked and the burner crown is clear of food particles. ◆ Check the burner cap and crown have been replaced correctly, e.g. after cleaning.

If after all these checks, your hob still does not operate correctly, contact your local Service Force Centre.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Instructions for the Installer

Engineer technical data

OVERALL DIMENSIONS

Width: 680 mm.
Depth: 510 mm.
Height: 15 mm.
Weight: 15.5 Kg.

CUT OUT DIMENSIONS

Width: 560 mm.
Depth: 480 mm.
Thickness: 30 mm.

SUPPLY CONNECTIONS

Gas:
RC 1/2 inch (1/2 inch male) Rear right hand corner

Electric:
230-240V 50Hz supply, 3 core flexible cable with non rewireable plug fitted with a 3 amp cartridge fuse.

Ignition HT Spark

Spark Generator Ispra Control's BF 50066 - 240V 0.6 YA T 120
Spark Gap Fixed

Rear Left Burner (semi rapid)
Heat Input 2.0 kW (6824 BTU/HR)

Rear Right Burner (semi rapid)
Heat Input 2.0 kW (6824 BTU/HR)

Front Left Burner (auxiliary)
Heat Input 1.0 kW (3412 BTU/HR)

Front Right Burner (rapid)
Heat Input 2.8 kW (10236 BTU/HR)

Central Burner (Ultra-rapid Double-crown)
Heat Input 3.5 kW (11942 BTU/HR)

TYPE OF GAS	CHARACTERISTICS	BURNER	RAPID (large)		SEMI-RAPID (medium)		AUXILIARY (small)		ULTRA-RAPID (double-crown) cast iron pan supports	
		POSITION	MAX	MIN	MAX	MIN	MAX	MIN	MAX	MIN
NATURAL GAS 20 mbar	VALUE = 37.78 MJ/m³ Ws - 50.7 MJ/ m³	NOMINAL THERMAL POWER kW	2,8	0.65	2.0	0.45	1.0	0.33	3.5	1.2
		NOMINAL FLOW RATE m³/h	0.286	0.062	0.190	0.043	0.095	0.031	0.333	0.114
		NOZZLE REFERENCE 1/100 mm	113	Adjust.	96	Adjust.	70	Adjust.	136	Adjust.
LPG GAS 28-30/37 mbar	VALUE = 49.92 MJ/Kg	NOMINAL THERMAL POWER kW	2.8	0.65	2.0	0.45	1.0	0.33	3.2	1.2
		NOMINAL FLOW RATE g/h	202	47	144	32	72	24	231	86
		NOZZLE REFERENCE 1/100 mm	86	40	71	32	50	28	88	56

Burner	Dia. Tap By-pass 1/100 mm
Auxiliary	28
Semi-rapid	32
Rapid	40
Ultra-rapid	56
Aeration adjustment none	

APPLIANCE CLASS : 3

APPLIANCE
CATEGORY: II2H3+

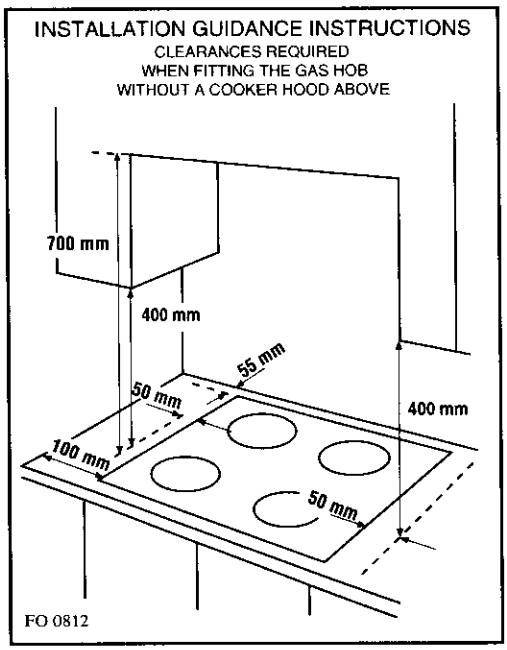
APPLIANCE
GAS SUPPLY: Natural gas G20 / 20mbar

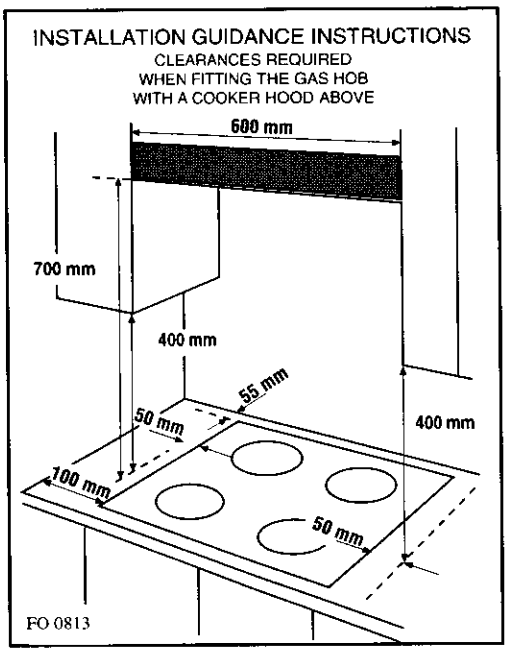
Important safety requirements

This hob must be installed in accordance with the Gas Safety (Installation and Use) Regulations (Current Edition) and the IEE Wiring Regulations (Current Edition).
Detailed recommendations are contained in the following British Standards Codes Of Practice: B.S. 6172/ B.S. 5440, Part 2 and B.S. 6891 Current Editions.
The hob should not be installed in a bed sitting room with a volume of less than 20 m^3. If it is installed in a room of volume less than 5 m^3 an air vent of effective area of 110 cm^2 is required. If it is installed in a room of volume between 5 m^3 and 10 m^3 an air vent of effective area of 50 cm^2 is required, while if the volume exceeds 11 m^3 no air is required.
However, if the room has a door which opens directly to the outside no air vent is required even if the volume is between 5 m^3 and 11 m^3.
If there are other fuel burning appliances in the same room, B.S. 5440 Part 2 Current Edition, should be consulted to determine the requisite air vent requirements.

Location

The hob may be located in a kitchen, a kitchen/diner or bed sitting room, but not in a bathroom or shower room.
Before making the cut out in the worktop ensure that the edges of the hob that are to be near either a side or rear wall have a minimum distance of 55 mm. between the edge of the hob and the wall.
The minimum distance combustible material can be fitted above the hob is 400 mm. If it is fitted below 400 mm. a space of 50 mm. must be allowed from the edges of the hob.
The minimum distance combustible material can be fitted directly above the hob is 700 mm.
A minimum distance of 100 mm. must be left between the side edges of the hob and any adjacent cabinets or walls.





Installation

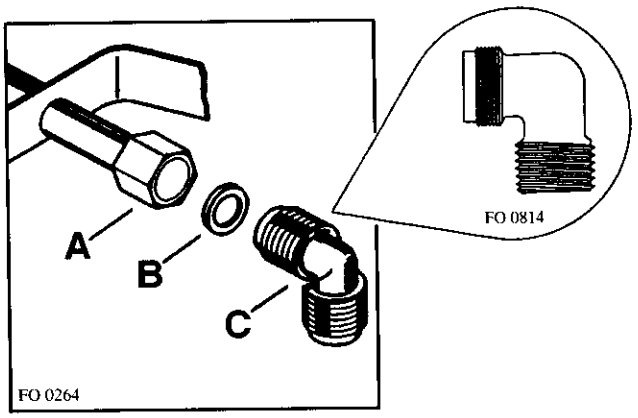
IMPORTANT

This hob must be installed by **qualified personnel** to the relevant British Standards.

Any gas installation must be carried out by a registered CORGI installer.

The manufacturer will not accept liability, should the above instructions or any of the other safety instructions incorporated in this book be ignored.

On the end of the shaft, which includes the GJ 1/2" threaded elbow, adjustment is fixed so that the washer is fitted between the components as shown in the diagram. Screw the parts together without using excessive force.



A) End of shaft with nut
B) Washer
C) Elbow

Gas Connection

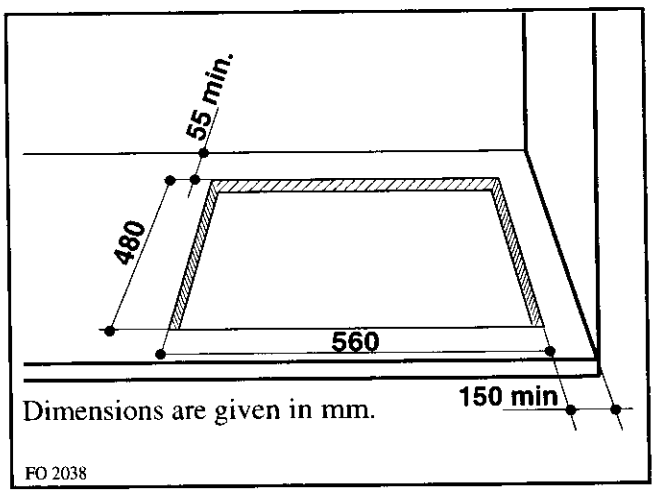
Connection to the gas supply should be with either rigid or semi-rigid pipe, i.e. steel or copper.
The connection should be suitable for connecting to RC 1/2 (1/2 BSP male thread).
When the final connection has been made, it is essential that a thorough leak test is carried out on the hob and installation.
Ensure that the main connection pipe does not exert any strain on the hob.

It is important to install the elbow correctly, with the shoulder on the end of the thread, fitted to the hob connecting pipe.
Failure to ensure the correct assembly will cause leakage of gas.

Cut Out Size

The dimensions of the cut-out are given in the diagram.

Rectangular cut-out size for hob

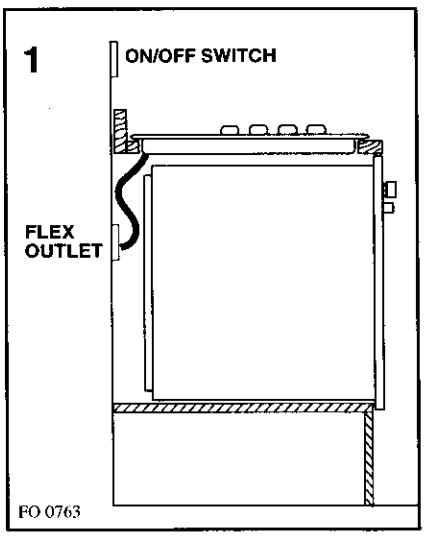


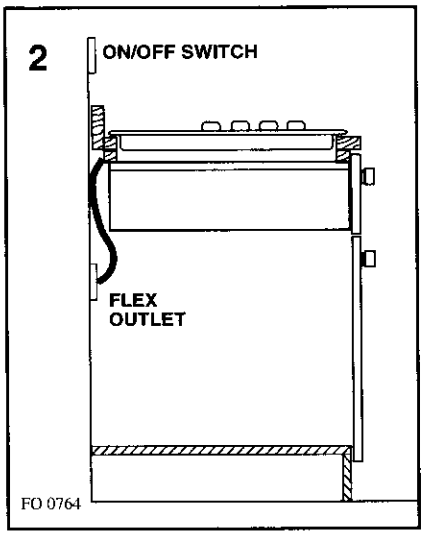
Building In

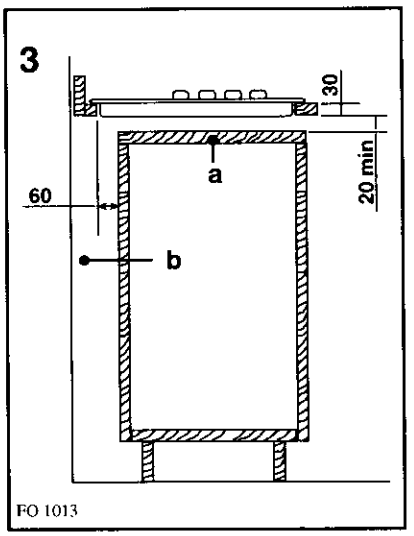
Building over a cupboard or drawer

If the hob is to be installed above a cupboard or drawer it will be necessary to fit a heat resistant board below the base of the hob on the underside of the work surface.

It is also recommended to carry out the electrical connection to the hob as shown in diagrams 1 and 2.





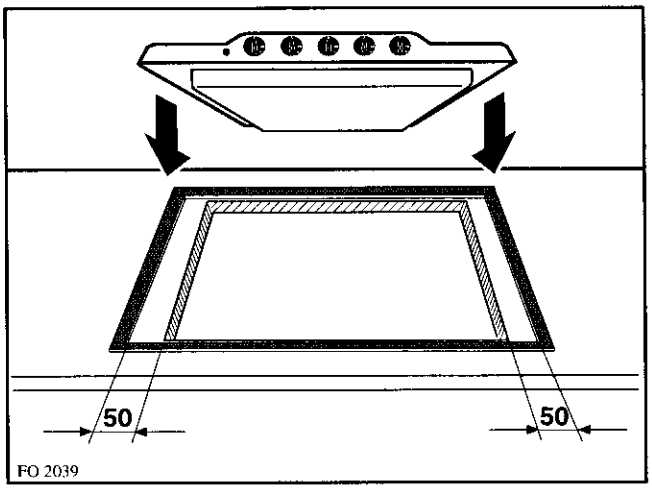


Dimensions are given in mm.

Building over a kitchen unit with door

Proper arrangements must be taken in designing the furniture unit, in order to avoid any contact with the bottom of the hob which can be heated when it is operated. The recommended solution is shown in diagram 3.

The panel fitted under the hob ("a") should be easily removable to allow easy access if technical assistance is needed. The space behind the kitchen unit ("b") can be used for connections.

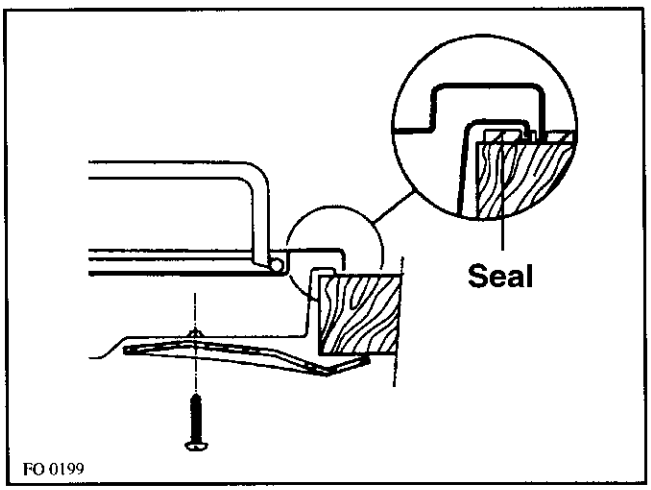


Fitting the Hob into the worktop

Carry out the building in of the hob as follows:

- put the seals supplied with the hob, on the edges of the cut out: place them exactly on the front and rear edge and at 50 mm. from the side edges, as shown in the diagram, taking care that the seals meet without overlapping;
- place the hob in the cut out, taking care that it is centred;
- fix the hob with the relevant fixing clamps and screws, as shown in the diagram. When the screws have been tightened, the excess seal can be removed.

The edge of the hob forms a double seal which prevents the ingress of liquids.



Electrical connections

⚠ Any electrical work required to install this hob should be carried out by a qualified electrician or competent person, in accordance with the current regulations.

THIS HOB MUST BE EARTHED.

The manufacturer declines any liability should these safety measures not be observed.

This hob is designed to be connected to a 230-240V 50Hz AC electrical supply.

Before switching on, make sure the electricity supply voltage is the same as that indicated on the hob rating plate. The rating plate is located on the bottom of the hob. A copy is attached on the back cover of this book.

The hob is supplied with a 3 core flexible supply cord incorporating a 3amp plug fitted. In the event of having to change the fuse, a 3amp ASTA approved (BS 1362) fuse must be used.
Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

☞ — Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter 'E' or the earth symbol ⏚ or coloured green and yellow.

— Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter 'N' or coloured black.

— Connect the brown (live) wire to the terminal in the plug which is marked with the letter 'L' or coloured red.

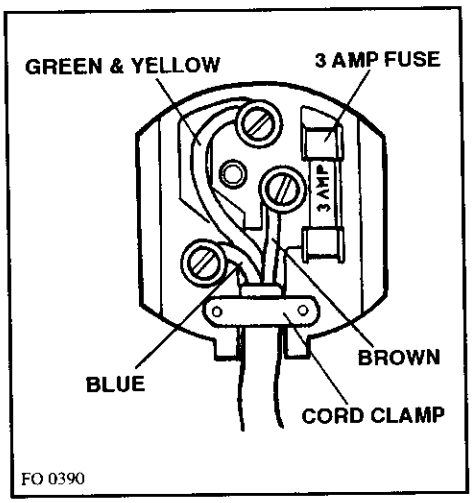
Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.

⚠ **A cut off plug inserted into a 13 amp socket is a seriuos safety (shock) hazard. Ensure that the cut off plug is disposed of safely.**

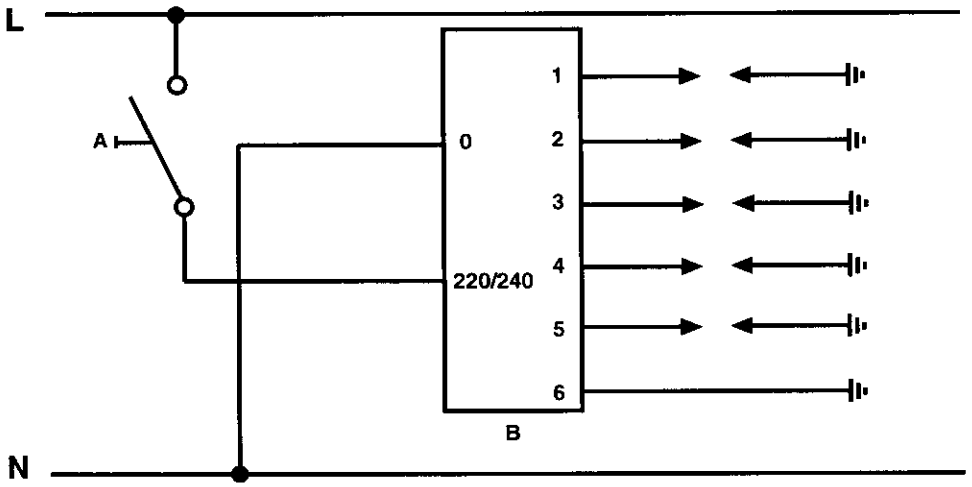
Permanent Connection
In the case of a permanent connection, it is necessary that you install a double pole switch between the hob and the electricity supply (mains), with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations.

The switch must not break the yellow and green earth cable at any point.

⚠ **Ensure that the hob supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C.**



Wiring Diagram

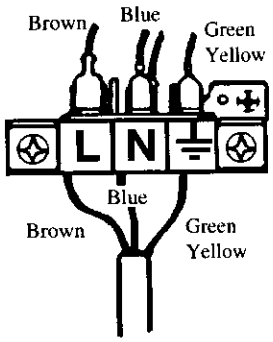


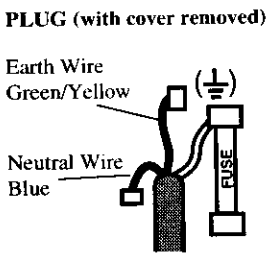
A. IGNITOR SWITCH

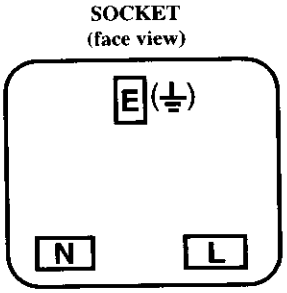
B. IGNITOR UNIT

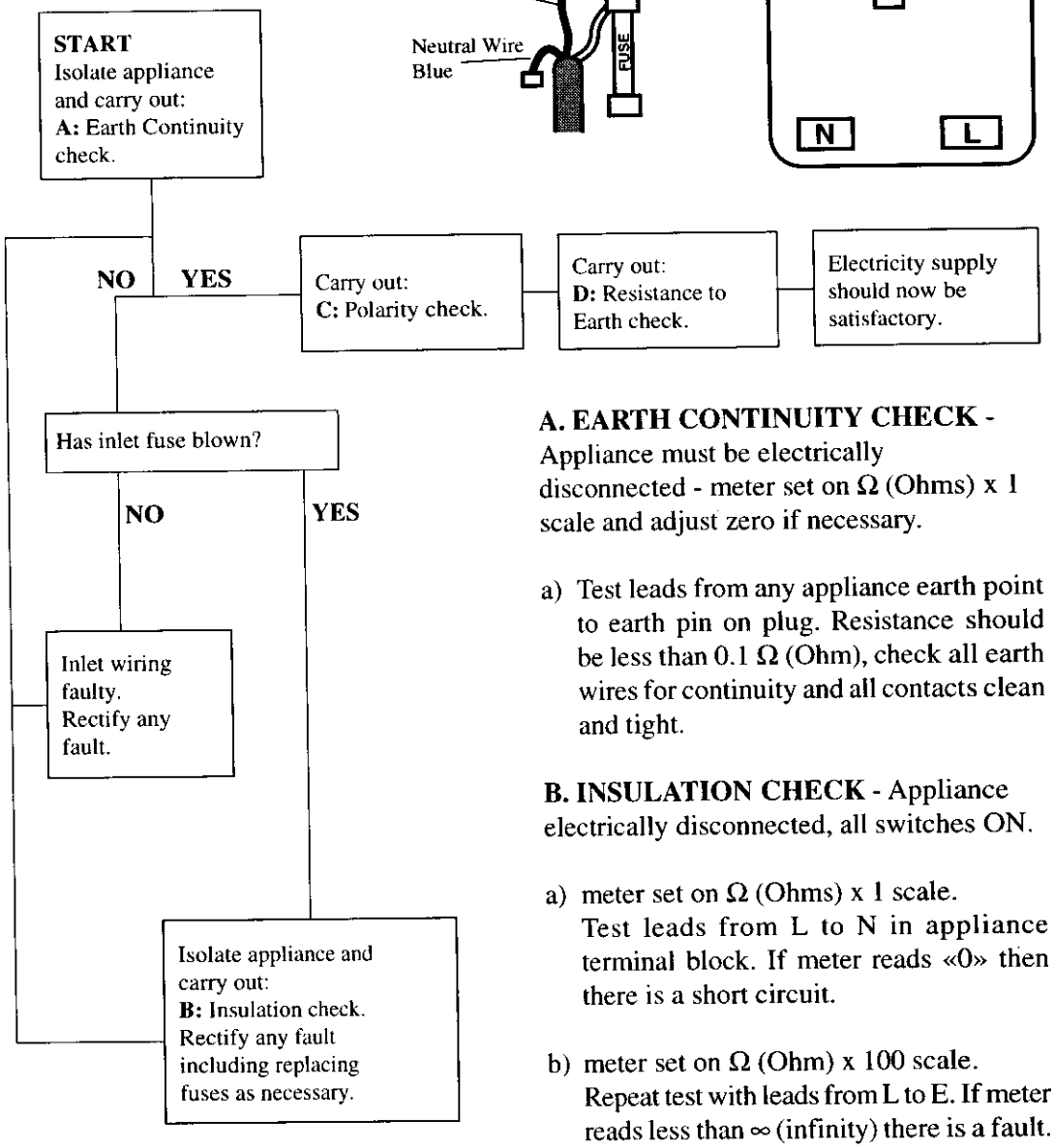
Fault Finding

Preliminary Electrical Systems Check









A. EARTH CONTINUITY CHECK - Appliance must be electrically disconnected - meter set on Ω (Ohms) x 1 scale and adjust zero if necessary.

a) Test leads from any appliance earth point to earth pin on plug. Resistance should be less than 0.1 Ω (Ohm), check all earth wires for continuity and all contacts clean and tight.

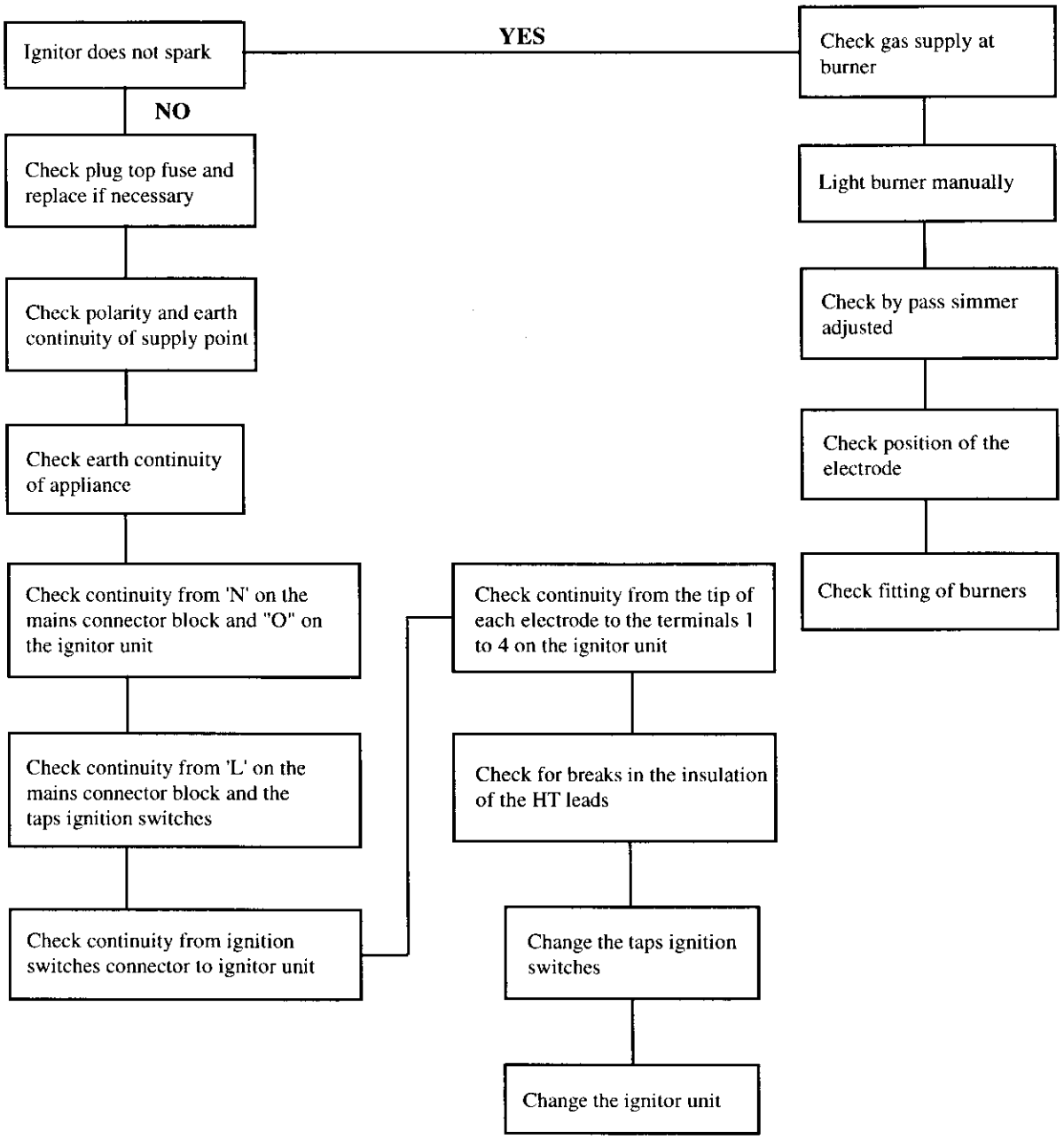
B. INSULATION CHECK - Appliance electrically disconnected, all switches ON.

a) meter set on Ω (Ohms) x 1 scale. Test leads from L to N in appliance terminal block. If meter reads «0» then there is a short circuit.

b) meter set on Ω (Ohm) x 100 scale. Repeat test with leads from L to E. If meter reads less than ∞ (infinity) there is a fault.

NOTE - Should it be found that the fuse has failed but no fault is indicated - a detailed continuity check (i.e. by disconnecting and checking each component) is required to trace the faulty component.
It is possible that a fault could occur as a result of local burning/arcing but no fault could be found under test. However a detailed visual inspection should reveal evidence of burning around the fault.

Ignition System / Gas Ignition


Ignitor does not spark
YES
Check gas supply at burner
NO
Check plug top fuse and replace if necessary
Light burner manually
Check polarity and earth continuity of supply point
Check by pass simmer adjusted
Check earth continuity of appliance
Check position of the electrode
Check continuity from 'N' on the mains connector block and "O" on the ignitor unit
Check continuity from the tip of each electrode to the terminals 1 to 4 on the ignitor unit
Check fitting of burners
Check continuity from 'L' on the mains connector block and the taps ignition switches
Check for breaks in the insulation of the HT leads
Check continuity from ignition switches connector to ignitor unit
Change the taps ignition switches
Change the ignitor unit

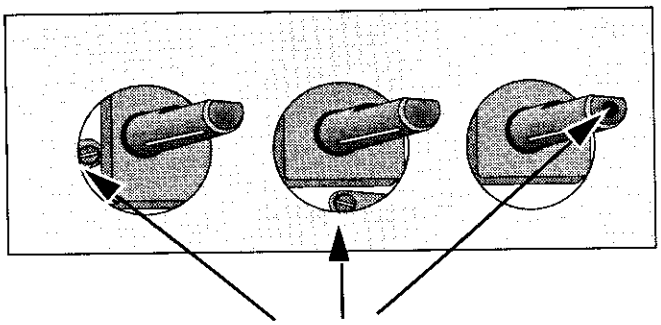
Commissioning

When the hob has been fully installed it will be necessary to check the minimum flame setting. To do this, follow the procedure below.

- Turn the gas tap to the MAX position and ignite.
- Set the gas tap to the MIN flame position then turn the control knob from MIN to MAX several times. If the flame is unstable or is extinguished follow the procedure below.

Procedure:

☞ Re-ignite the burner and set to MIN.
Remove the control knob and turn the adjustment screw (see diagram) until the flame is steady and does not extinguish, when the knob is turned from MIN to MAX. Repeat this procedure for all burners.



ADJUSTMENT SCREW

Pressure Testing

☞ Remove left hand pan support and front left burner cap and crown.
Fit manometer tube over the injector.
Turn on the burner gas supply and ignite another burner.
The pressure reading should be nominally 20mbar and must be between 17 mbar and 25mbar.
Turn off the burner supplies.

Conversion from Natural Gas to LPG

It is important to note that this model is designed for use with natural gas but can be converted for use with butane or propane gas providing the correct injectors are fitted. The gas rate is adjusted to suit.

Method

- Ensure that the gas taps are in the 'OFF' position
- Isolate the hob from the electrical supply
- Remove all pan supports, burner caps, rings, crowns and control knobs.
- With the aid of a 7mm box spanner the burner injectors can then be unscrewed and replaced by the appropriate LPG injectors.

TO ADJUST THE GAS RATE

With the aid of a thin bladed screwdriver completely tighten down the by pass adjustment screw. Upon completion stick the replacement rating plate on the under side of the hob.

IMPORTANT

The replacement/conversion of the gas hob should only be undertaken by a competent person.

Küppersbusch-Kundendienst

Zentrale Kundendienst- / Ersatzteilanforderung

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45881 Gelsenkirchen
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Telefax (02 09) 4 01 - 7 14 / 7 15
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Kundendienst:
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Alle Dienste sind erreichbar

Montags bis donnerstags von 7^{30} Uhr bis 16^{30} Uhr
Freitags von 7^{30} Uhr bis 14^{30} Uhr
Außerhalb der Dienstzeiten teilen Sie uns Ihre Wünsche bitte per Telefax mit.

Vertragskundendienst

56070 Koblenz, August-Horch-Straße 14
Zentrale Tel.: (02 61) 8 90 90 Kundendienst (02 61) 8 90 91 73
66117 Saarbrücken, Zinzinger Straße 13
Zentrale Tel.: (06 81) 50 08 50 Kundendienst (06 81) 5 00 85 22
55543 Bad Kreuznach, Industriestraße
Zentrale Tel.: (06 71) 79 40 Kundendienst (06 71) 79 43 31

Bitte beachten Sie

Damit unser Kundendienst Reparaturen sorgfältig vorbereiten und die benötigten Ersatzteile bereitstellen kann, benötigen wir bei Ihrer Kundendienstanforderung die folgenden Informationen:

1. Ihre genaue Anschrift
2. Ihre Telefon- und ggf. Telefaxnummer
3. Wann kann der Kundendienst Sie besuchen?
4. Die genaue Gerätebezeichnung: Mod. und F.-Nr. (Typenschild und/oder Kaufbeleg zu Rate ziehen)
5. Das Kaufdatum
6. Die genaue Beschreibung des Problemes oder Ihres Service-Wunsches

Halten Sie bitte zusätzlich Ihren Kaufbeleg bereit.
So helfen Sie uns, unnötigen Zeit- und Kostenaufwand zu vermeiden und auch für Sie effizienter zu arbeiten.

Garantiebedingungen

Gültig ab April 1990 für die Bundesrepublik Deutschland.
Zur Inanspruchnahme von Garantieleistungen ist in jedem Fall die Vorlage des Kaufbelegs erforderlich.
Für unsere KÜPPERSBUSCH-Geräte leisten wir zusätzlich zu den Verpflichtungen des Händlers aus dem Kaufvertrag gegenüber dem Endabnehmer unter den nachstehenden Bedingungen Werksgarantie:

1. Die Werksgarantie beträgt 12 Monate und beginnt mit dem Zeitpunkt der Übergabe, der durch Rechnung oder Lieferschein nachzuweisen ist. Bei gewerblicher Nutzung von KÜPPERSBUSCH-Geräten in Gemeinschaftsanlagen ist eine Garantiezeit auf 6 Monate beschränkt. Die verlängerte Garantiedauer gilt nicht, wenn die Typen- oder Serien-Nr. des Produkts geändert, gelöscht, entfernt oder unleserlich gemacht wurde.

2. Innerhalb der Werksgarantie werden alle Funktionsfehler, die trotz vorschriftsmäßigen Anschlusses, sachgemäßer Behandlung und Beachtung der gültigen KÜPPERSBUSCH-Einbauvorschriften und Betriebsanleitungen nachweisbar auf Fabrikations- oder Materialfehler zurückzuführen sind, durch unseren Kundendienst beseitigt. Emaille- und Lackschäden werden nur dann von dieser Werksgarantie erfaßt, wenn sie innerhalb von 4 Wochen nach Übergabe des KÜPPERSBUSCH-Gerätes unserem Kundendienst angezeigt werden. Schäden aufgrund chemischer und elektrochemischer Einwirkungen von Wasser und Transportschäden (diese müssen entsprechend den Bedingungen des Transporteurs gegen den Tranransportschäden (diese müssen entsprechend den Bedingungen des Transporteurs gegen den Transporteur geltend gemacht werden), sowie Einregulierungs- und Umstellungsarbeiten an Gasverbrauchseinrichtungen fallen nicht unter diese Werksgarantie.

3. Durch Inanspruchnahme der Werksgarantie verlängert sich die Garantiezeit weder für das KÜPPERSBUSCH-Gerät noch für neu eingebaute Teile. Ausgewechselte Teile gehen in unser Eigentum über.

4. Über Ort, Art und Umfang der durchzuführenden Reparatur entscheidet unser Kundendienst nach billigem Ermessen. Soweit nicht anders vereinbart, ist unsere nächstgelegene Kundendienststelle zu benachrichtigen. Die Reparatur wird in der Regel am Aufstellungsort, ausnahmsweise in der Kundendienstwerkstatt durchgeführt. Zur Reparatur anstehende Geräte sind so zugänglich zu machen, daß keine Beschädigungen an Möbeln, Bodenbelag etc. entstehen können.

5. Die für die Reparatur erforderlichen Ersatzteile und die anfallende Arbeitszeit werden nicht berechnet.

6. Innerhalb der ersten 6 Monate der Garantiezeit werden die Wegezeiten und Anfahrtskosten unseres Kundendienstpersonals, soweit diese im Zusammenhang mit der Durchführung der Instandsetzung nach dieser Werksgarantie anfallen, nicht berechnet. Danach werden diese Kosten gesondert in Rechnung gestellt.

7. Nicht umfaßt sind von der Werksgarantie Ansprüche, die über die kostenlose Fehlerbeseitigung hinausgehen, insbesondere Ansprüche auf Schadensersatz, Wandlung und Minderung.
Wenn Sie unseren Kundendienst benötigen, nennen Sie den Gerätetyp und die Art des Defektes. Bei Transportschäden wenden Sie sich bitte sofort an die nächste für Sie zuständige Kundendienststelle.

KÜPPERSBUSCH Hausgeräte AG

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